



Figueirinha

NÃ TE RALES

WINE ORIGIN REGIONAL ALENTEJANO
RED WINE 2017

TASTING NOTE: Features grenade color, expressive raspberry fruit and some spices. In the mouth is very soft.

SERVICE: Should be served at a temperature of 16°C to 18°C, to accompany meat and cheese.

OENOLOGISTS : Filipe Sevinate Pinto and Susana Correia

VITICULTURE: Artur Estêvão

ORIGIN: Beja, Alentejo, Portugal

SOIL: Clayey

VARIETIES: Touriga Nacional (45%), Syrah (35%) and Alicante Bouschet (20%)

VINIFICATION: Fermentation in stainless steel mills with automatic treading machines with tanning products of variable duration depending on the grape's variety, fermentation temperature of 26°C. Partial short stage in French oak barrels.

ANALYSIS:

Alcohol content	15% vol.
Total acidity	5,4 g/L in tartaric acid
Total sugar	1,2 g/L
PH	3,68

MEDALS



BOTTLE 375ML – 0,665KG EAN: 5 608286066038 BOX 25CMX 27CM X 34CM – 20 X 375ML – 13,28KG PALLET: 80CM X 120CM X 140CM – 50 BOXES – 664KG

BOTTLE 750ML – 1,24KG EAN: 5 608286066014 BOX 23CMX 15CM X 33CM – 6 X 750ML – 7,5KG PALLET: 80CM X 120CM X 150CM – 100 BOXES – 750KG